

Vegan Bademli Beyaz Tablet Çikolata

Make homemade vegan white chocolate almond bark with coconut oil, cocoa butter, and roasted almonds. Gluten-free, dairy-free confection perfect for gifts.

240	20	260	8	Easy
HAZIRLIK DK	PİRME DK	TOPLAM DK	PORSİYON	ZORLUK

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Malzemeler

- 8 oz cocoa butter
- 1 cup coconut oil
- 1 cup powdered sugar
- 1 cup almond
- 2 tsp vanilla extract

Yapılışı

- Prepare the Double Boiler**

Fill a medium saucepan with 2 inches of water and bring to a gentle simmer over medium heat. Place a heatproof bowl on top, ensuring the bottom doesn't touch the water.
- Melt the Base**

Add 8 oz cocoa butter and 1 cup coconut oil to the bowl. Stir continuously with a whisk until completely melted and smooth, about 5-7 minutes.
- Gradually whisk in 1 cup powdered sugar, adding it slowly to prevent lumps. Continue whisking until the mixture is completely smooth and no sugar granules remain, about 3-4 minutes.**
- Remove the bowl from heat and immediately whisk in 2 tsp vanilla extract until fully incorporated.**
- Whip the Chocolate**

Transfer the mixture to a stand mixer bowl or large mixing bowl. Beat with an electric mixer on high speed for 5 minutes until the mixture becomes lighter in color and slightly thickened.
- Prepare for Setting**

Line an 8x10 inch baking pan with parchment paper, leaving overhang for easy removal. Pour the chocolate mixture into the prepared pan and spread evenly with an offset spatula.
- Immediately sprinkle 1 cup chopped almonds evenly over the surface. Gently press the almonds into the chocolate with your fingertips so they adhere but don't sink completely.**
- Set the Chocolate**

Refrigerate for at least 4 hours or freeze for 1 hour until completely firm and set. The chocolate should feel solid when lightly touched.

- 9 Remove from refrigerator and lift the chocolate out using the parchment paper overhang. Break into irregular pieces by hand or cut with a sharp knife. Store covered at room temperature for up to 1 week.

?puçlar?

Work quickly when pouring the melted chocolate mixture onto the prepared pan, as it begins to set rapidly once removed from heat. Have your roasted almonds ready and nearby before starting.

Ensure all your equipment is completely dry before melting the chocolate mixture, as even small amounts of water can cause the chocolate to seize and become grainy.

Toast your almonds lightly in a dry pan before adding them to enhance their flavor and ensure maximum crunchiness in the finished bark.

Line your baking sheet with parchment paper rather than wax paper, as parchment provides better release and won't stick to the chocolate.

For perfectly smooth chocolate, sift the powdered sugar before adding it to the melted oils to prevent any lumps in your final product.

Press the almonds gently into the chocolate surface to ensure they adhere well but don't sink completely - you want them visible on top for the best appearance.

Allow the bark to come to room temperature for 5-10 minutes before breaking it into pieces to prevent it from shattering into too-small fragments.

Double-check that your coconut oil is refined rather than virgin for a neutral flavor that won't compete with the vanilla and almond tastes.